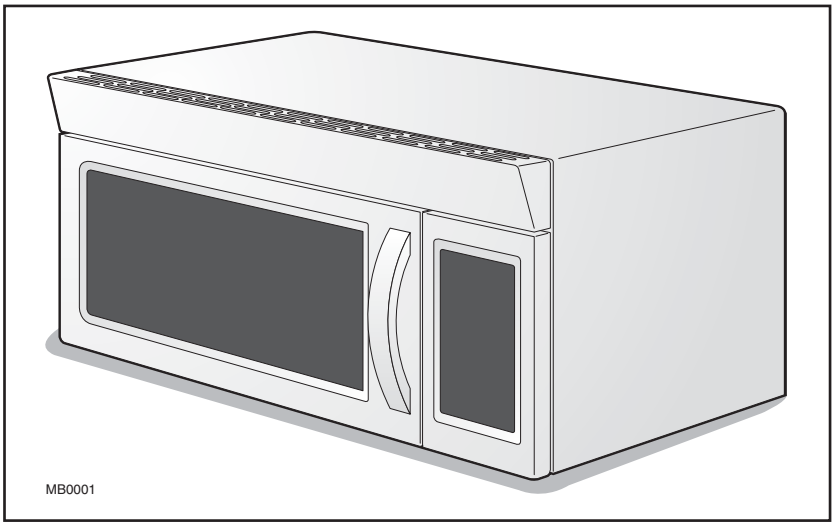
## HOMEOWNER'S OPERATING INSTRUCTIONS

VENMAR®

*Jazz*




# MODELS VJ10430SS & VJ10430WH

**⚠ INTENDED FOR DOMESTIC COOKING ONLY ⚠**

**READ AND SAVE THESE INSTRUCTIONS**

INSTALLER: LEAVE THIS GUIDE WITH HOMEOWNER.
HOMEOWNER: CARE INFORMATION ON PAGES 20 TO 22.

Venmar Ventilation inc., 550 Lemire Blvd., Drummondville QC J2C 7W9 1-800-567-3855

Register your product online at: bnv.ca
For additional information - visit www.venmar.ca

08817 rev. B

# IMPORTANT SAFETY INSTRUCTIONS

## READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.

When using an electric appliance, basic precautions should always be followed including the following:

## ⚠WARNING (MICROWAVE OVEN)

**TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, INJURY TO PERSONS OR EXPOSURE TO EXCESSIVE MICROWAVE ENERGY, OBSERVE THE FOLLOWING:**

- Do not attempt to operate this microwave oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- Do not place any object between the microwave oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the microwave oven if it is damaged. It is particularly important that the microwave oven door close properly and that there is no damage to the:
    - Door (bent or dented)
    - Hinges and latches (broken or loosened)
    - Door seals and sealing surfaces
- This appliance must be grounded. Connect only to properly grounded outlets.
- Install or locate this appliance only in accordance with the installation instructions provided.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Keep the power cord away from heated surfaces (including the back of the oven).
- Remove lids from baby food before heating. After heating baby food, stir well to distribute the heat evenly. Always test temperature by tasting before feeding the baby. The glass jar or surface of the food may appear to be cooler than the interior, which can be so hot as to burn the infant's mouth.
- Liquids, such as water, milk, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. This COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED BY A SPOON OR OTHER UTENSILS, INSERTED INTO THE LIQUID.
    **a)** Do not overheat liquids.
    **b)** Stir the liquid both before and halfway through heating it.
    **c)** Do not use straight-sided containers with narrow necks.
    **d)** After heating, allow the container to stand in the microwave oven for a short time before removing the container.
    **e)** Use extreme care when inserting a spoon or other utensils into the container.
- Hot foods and steam can cause burns. Carefully remove container coverings, directing steam away from your hands and face.
- Some products such as whole eggs and sealed containers (e.g.: closed jar) may explode if heated in this oven. Remove seals and lids before use.
- Do not operate this appliance if it has a damaged power cord or plug, if it is not working properly, or if it has been damaged or dropped. When the power plug or power cord is damaged, contact your nearest service center.
- Do not cover or block any of the openings on this appliance.
- Do not immerse the power cord or plug in water and do not operate the appliance with wet hands.
- Do not let the power cord hang over edge of table or counter.
- Do not pull on the power cord to unplug the unit. Do it by grasping the power cord plug.
- Do not try to preheat the microwave oven or operate it while empty.
- Do not defrost frozen beverages in narrow-necked bottles. The containers can break.
- Dishes, containers and the inside of the appliance may become hot. Handle with care.
- If the appliance generates a strange noise, a burning smell or smoke, unplug the power cord immediately and contact your nearest service center.
- When cleaning the unit, it is recommended to wear safety glasses and gloves.

TO REDUCE THE RISK OF FIRE IN THE OVEN:

**a)** Do not overcook food. Watch appliance carefully if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
**b)** Remove wire twist-ties from paper or plastic bags before placing bags in oven.
**c)** If materials inside the oven ignite, keep the oven door closed, turn the oven off, disconnect the power cord, or shut off the power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
**d)** Do not use the oven compartment for storage purposes. Do not leave paper products, cooking utensils, or food in the oven when not in use.

# CAUTION

- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.
- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. Unplug the power cord before cleaning.
- Do not store this appliance outdoors. Do not use near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool or similar locations.
- Do not cook without the turntable in place on the oven floor. Food will not cook properly without the tray in place.
- Do not store anything directly on top of the appliance when it is in operation.
- Do not tamper with or make any adjustments or repairs to the door.
- Never try to repair the oven on your own. This appliance should be serviced only by qualified service personnel. Contact the nearest service center for examination, repair or adjustment.

# ⚠WARNING (VENT FAN)

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY TO PERSONS:

- Use this unit only in the manner intended by the manufacturer. If you have questions, contact the manufacturer at the address or telephone number listed in the warranty.
- Installation work and electrical wiring must be done by qualified personnel in accordance with all applicable codes and standards, including fire-rated construction codes and standards.

TO REDUCE THE RISK OF A RANGE TOP GREASE FIRE:

**a)** Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
**b)** Always turn vent fan ON when cooking at high heat or when flambeing food (i.e.: Crêpes Suzette, Cherries Jubilee, Peppercorn Beef Flambé).
**c)** Clean ventilating fan frequently - Grease should not be allowed to accumulate on fan or filter.
**d)** Use proper pan size. Always use cookware appropriate for the size of the surface element.
**e)** The fan will operate automatically under certain conditions. Take care to prevent the starting and spreading of accidental cooking fires while the vent fan is in use.

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE TOP GREASE FIRE*:

**1.** SMOTHER FLAMES with a close-fitting lid, cookie sheet or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. IF THE FLAMES DO NOT GO OUT IMMEDIATELY, EVACUATE AND CALL THE FIRE DEPARTMENT.
**2.** NEVER PICK UP A FLAMING PAN — You may be burned.
**3.** DO NOT USE WATER, including wet dishcloths or towels — This could cause a violent steam explosion.
**4.** Use an extinguisher ONLY if:
A. You own a Class ABC extinguisher and you know how to operate it.
B. The fire is small and contained in the area where it started.
C. The fire department has been called.
D. You can fight the fire with your back to an exit.

*Based on “Kitchen Fire Safety Tips” published by NFPA.

# CAUTION

- For indoor use only.
- Use care when cleaning the grease filter. Corrosive cleaning agents, such as oven cleaners, may damage the filter.
- For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
- To avoid motor bearing damage and noisy and/or unbalanced impellers, keep drywall spray, construction dust, etc. off appliance.

# ABOUT THIS MANUAL/PRODUCT

The purpose of this guide is to show you how to operate your unit and do its maintenance. Please read completely before using this appliance.

We welcome any suggestions you may have concerning this manual and/or the unit, and we would appreciate hearing your comments on ways to better serve you. Please forward all correspondence to us at the address listed in the warranty at the end of this manual.

This manual uses the following symbols to emphasize particular information:

**⚠WARNING**

**Identifies an instruction which, if not followed, might cause serious personal injuries including possibility of death.**

**CAUTION**

**Denotes an instruction which, if not followed, may severely damage the unit and/or its components.**

NOTE: Indicates supplementary information needed to fully complete an instruction.

# TABLE OF CONTENTS


**1. SETTING UP YOUR MICROWAVE OVEN ..... 5**

1.1 Checking the Parts ..... 5
1.2 Setting up your Microwave Oven..... 5
1.3 Checking the Control Panel..... 6
1.4 Setting the Time..... 8
1.5 Demonstration Mode ..... 8
1.6 Child Lock ..... 8

**2. USING YOUR MICROWAVE OVEN..... 8**

2.1 Using the Kitchen Timer Button ..... 8
2.2 Using the One Minute+ Button..... 8
2.3 Using the More/Less Buttons..... 8
2.4 Using the Vent Button ..... 9
2.5 Using the Light Button ..... 9
2.6 Using the Sound Button..... 9
2.7 Using the Auto Cook Buttons..... 9
2.8 Using the Auto Defrost Button..... 12
2.9 Using the Auto Reheat Button..... 13
2.10 Using the Soften/Melt Button ..... 14
2.11 Microwave Cooking Times & Power Levels ..... 14

**3. COOKWARE GUIDE ..... 16**

Microwave-Safe Utensils..... 16

**4. COOKING GUIDE..... 17**

Microwaves..... 17

**5. MICROWAVE OVEN CARE..... 20**

5.1 Cleaning the Exterior..... 20
5.2 Cleaning the Interior ..... 20
5.3 Cleaning the Door and Door Seals ..... 20
5.4 Cleaning the Turntable and Roller Ring..... 20
5.5 Cleaning the Grease Filter ..... 20
5.6 Storing & Repairing your Microwave Oven..... 21
5.7 Replacing the Cooktop Light..... 21
5.8 Replacing the Oven light ..... 22
5.9 Replacing the Charcoal Filter..... 22

**6. TROUBLESHOOTING..... 23**

Check these Points if your Microwave Oven... ..23

**7. REPLACEMENT PARTS ..... 23**

**8. SPECIFICATIONS ..... 24**

**9. WARRANTY..... 24**

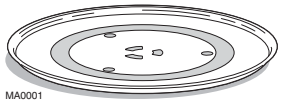
# 1. SETTING UP YOUR MICROWAVE OVEN

Ensure to follow these instructions closely so that your new microwave oven works properly.

## 1.1 Checking the Parts

Ensure that the following items are included:

**Turntable**



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**Roller guide ring**

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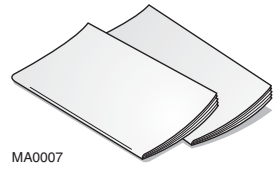
**Manuals (User & Installation)**



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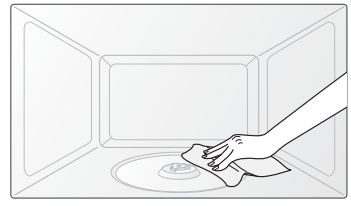
## 1.2 Setting up your Microwave Oven

1. Open the door by pulling the handle on the right side of the door.
2. Wipe the inside of the oven with a damp cloth.



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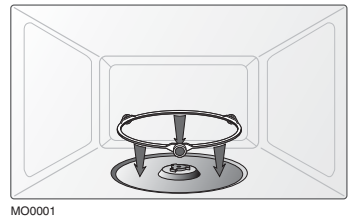
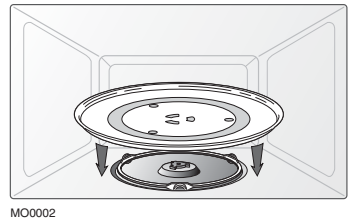
3. Install the pre-assembled ring into the indentation at the center of the microwave oven.



MO0001

4. Place the turntable securely in the center of the pre-assembled roller ring.



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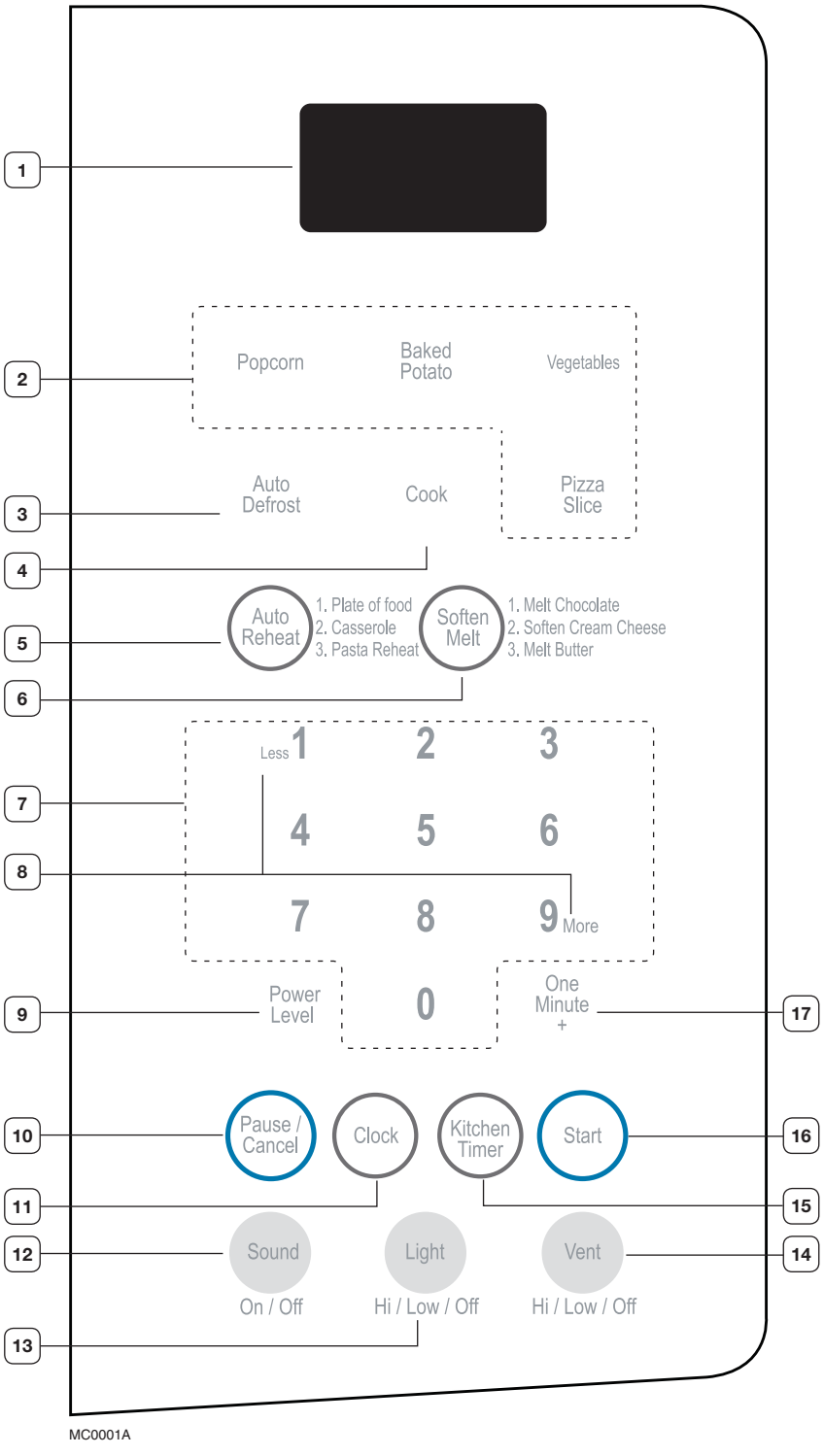
# 1. SETTING UP YOUR MICROWAVE OVEN (CONT'D)

## 1.3 CHECKING THE CONTROL PANEL



| | |
|---|---|
| 1 **Display** | Displays the time when the microwave is not being used, as well as your selected cook times and cooking functions. |
| 2 **Auto Cook** | The **Auto Cook** buttons consist of frequently used items allowing you to select them quickly and conveniently without having to select manual settings. |
| 3 **Auto Defrost** | Press this button to defrost food according to its weight. |
| 4 **Cook** | Press this button to cook beverage, bacon, frozen dinner, frozen breakfast. |
| 5 **Auto Reheat** | Press this button to reheat dinner plates, casseroles, or pastas. |
| 6 **Soften Melt** | Press this button to soften or melt specific foods (listed beside the button). |
| 7 **Numbers** | Press the number buttons to enter the cook time, power level, quantity or weight. |
| 8 **More/Less** | The **More/Less** buttons allow you to adjust the pre-set cook times once you have started cooking. They only work in the "Reheat", "Auto Cooking", "One Minute+" and "Time Cook" modes. |
| 9 **Power Level** | Press this button to select a cooking power level. |
| 10 **Pause/Cancel** | Press this button to stop the oven or to clear all entries. |
| 11 **Clock** | Press this button to set the time. |
| 12 **Sound On/Off** | Press the **Sound On/Off** button to activate or deactivate all sounds (beeps) of the microwave oven. The display will show either *On* or *Off*, according to the selected setting. Press the **START** button to return to the clock display. |
| 13 **Light Hi/Low/Off** | Press the **Light Hi/Low/Off** button once for bright light, twice for night light, or three times to turn the light completely off. |
| 14 **Vent Hi/Low/Off** | Press the **Vent Hi/Low/Off** button once for high fan, twice for low fan, or three times to turn the fan off. |
| 15 **Kitchen Timer** | This microwave allows you to use your microwave oven as a timer. Use the **Kitchen Timer** button for timing up to 99 minutes, 99 seconds. |
| 16 **Start** | Press this button to start a selected function or cycle. If you open the door after the oven begins to cook, close the door and press the **START** button again. |
| 17 **One Minute+** | This simplified control saves you time, letting you quickly start cooking at 100% power without the need to press the **START** button. |

Refer to "Using your microwave oven" on pages 8 to 15 for detailed information on the buttons described in the table above.

# 1. SETTING UP YOUR MICROWAVE OVEN (CONT'D)

## 1.4 Setting the Time

Your microwave oven is equipped with a built-in clock. Set the clock when first installing your microwave oven and after a power failure. The time is displayed whenever the microwave oven is not being used.

**1.** Press the **Clock** button.
**2.** Enter the time using the number buttons.
**3.** Press the **START** button.

## 1.5 Demonstration Mode

Your microwave also comes with a demonstration mode, allowing you to see how your microwave operates without the oven actually being heated.

### Activating/Deactivating

If you want to activate or deactivate the demonstration mode, press the **0** and **1** buttons at the same time. The oven beeps whenever the demonstration mode is activated or deactivated.

## 1.6 Child Lock

The Child Lock function allows you to lock the microwave buttons so that the microwave oven cannot be operated accidentally. The oven operation can be locked at any time.

### Activating/Deactivating

If you want to activate or deactivate the child lock function, press the **Start** button for 3 seconds.
The display will show an *L* when the oven is locked.

# 2. USING YOUR MICROWAVE OVEN

Cooking has never been easier than with your new Venmar Jazz microwave oven.

The following section describes everything you need to know about using your microwave oven.

## 2.1 Using the Kitchen Timer Button

This microwave allows you to use your microwave oven as a timer. Use the Kitchen Timer for timing up to 99 minutes, 99 seconds.

**1.** Press the **Kitchen Timer** button.
**2.** Enter the time by using the number buttons.
**3.** Press the **START** button.

When the time is over, four beeps will sound and *End* is displayed.

## 2.2 Using the One Minute+ Button

This simplified control saves you time, letting you quickly start cooking at 100% power without the need to press the **START** button.

**1.** Press the **One Minute+** button for each minute you wish the food to be cooked for. For example, press it twice to cook it for two minutes. The time is displayed and the oven starts automatically.
**2.** Add minutes to a cooking program already in progress by pressing the **One Minute+** button for every additional minute you wish to add.

## 2.3 Using the More/Less Buttons

The **More (9)/Less (1)** buttons allow you to adjust the pre-set cook times. They only work for the "Reheat", "Auto Cooking", "One Minute+" and "Time Cook" modes. Use the **More (9)/Less (1)** buttons only after you have already begun cooking using one of these modes.

**1.** Use the **More (9)** button to add time to an automatic cooking procedure.
**2.** Use the **Less (1)** button to decrease the time of an automatic cooking procedure.

NOTE: Each time you press the **More (9)** button while cooking manually, the current cooking time increases by 10 seconds. Press the **Less (1)** button to decrease it by 10 seconds.

# 2. USING YOUR MICROWAVE OVEN (CONT'D)

## 2.4 Using the Vent Button

The vent removes steam and other vapors from the cooking surface. You can manually select the vent setting.

**1.** Press the **Vent** button once for a high fan speed.
**2.** Press the **Vent** button twice for a low fan speed.
**3.** Press the **Vent** button three times to turn the fan off.

NOTE: If the temperature becomes too hot around the microwave oven, the fan in the vent hood will automatically turn on at the low setting to cool the oven. The fan will automatically turn off when the oven has cooled down sufficiently. This is an automated process and cannot be turned off.

## 2.5 Using the Light Button

The **Light** button allows you to select a light setting for the cooking surface.

**1**. Press the **Light** button once for the bright light setting.
**2.** Press the **Light** button twice for the night light.
**3.** Press the **Light** button three times to turn the light completely off.

## 2.6 Using the Sound Button

**1**. Press the **Sound** button, the display shows On.
**2.** Press the **Sound** button, the display shows Off.
**3.** Press the **Start** button, the display returns to the time of day.

## 2.7 Using the Auto Cook Buttons

The **Auto Cook** buttons consist of frequently used items allowing you to select these quickly and conveniently. Use the **More (9)/Less (1)** buttons to set your temperature preference. If the food is not thoroughly cooked or reheated when using the auto cook feature, complete the cooking process by selecting an additional power level and cook time.

NOTE: Do not continuously use the Auto Cook buttons. The oven must cool for 5 minutes between uses or the food will overcook.

### Popcorn

The popcorn auto cook button is a feature that allows you to easily make popcorn (90/110 g bags of commercially packaged microwave popcorn). Use only one package at a time. If you are using a microwave popcorn popper, follow the manufacturer's instructions.

**Example: 110 g bag popcorn.**

**1.** Press the **Popcorn** button once.
**2.** The oven will start automatically.
**3.** When the cook time is over, four beeps will sound and *End* will be displayed.
(Refer to the "AUTO COOK TABLE" on page 11.)

**⚠ WARNING**

**Do not leave the microwave oven unattended while popcorn is being cooked.**

### Baked Potato

The potato auto cook button is perfect for cooking potatoes at preset times and power levels. You can cook up to 4 potatoes.

**Example: Cooking 2 potatoes.**

NOTE: Pierce the potatoes with a fork several times before putting them in the microwave oven.

**1.** Press the **Baked Potato** button twice.
**2.** The oven will start automatically.
**3.** When the cook time is over, four beeps will sound and *End* will be displayed.
**4.** Let the potatoes stand for 5 minutes.
(Refer to the "AUTO COOK TABLE" on page 11.)

NOTE: The cook times are based on medium-sized potatoes.

# 2. USING YOUR MICROWAVE OVEN (CONT'D)

## 2.7 USING THE AUTO COOK BUTTONS (CONT'D)

### VEGETABLES

The vegetables auto cook button lets you cook vegetables with preset times and cook powers.
**Vegetables** provide two preset categories (fresh and frozen) with a choice of 1 to 4 servings for each category.

**Example: To cook 2 servings of Frozen Vegetables.**

**1.** Press **Vegetables** button twice.
**2.** Enter the serving size (1 to 4) using the number button.
**3.** Press Start button.
**4.** When the cook time is over, four beeps will sound and *End* will be displayed.
(Refer to the "AUTO COOK TABLE" on page 11.)

### PIZZA SLICE

The pizza slice auto cook button lets you reheat up to three medium-sized slices of pizza.

**Example: To reheat 1 slice of pizza.**

**1.** Press **Pizza Slice** button once.
**2.** The oven will start automatically.
**3.** When the cook time is over, four beeps will sound and *End* will be displayed.
(Refer to the "AUTO COOK TABLE" on page 11.)

### COOK

The cook button provides four preset categories for cooking.

**Example: To cook 250 g of frozen dinner.**

**1.** Press **Cook** pad three times.
**2.** Press number pads to enter quantity, serving size or package weight.
**3.** Press Start button.
**4.** When the cook time is over, four beeps will sound and *End* will be displayed.

| CATEGORY | TIMES TO PRESS | DISPLAY |
|---|---|---|
| BEVERAGE | Once | Ac-1 |
| BACON | Twice | Ac-2 |
| FROZEN DINNER | Three times | Ac-3 |
| FROZEN BREAKFAST | Four times | Ac-4 |

# 2. USING YOUR MICROWAVE OVEN (CONT'D)

## AUTO COOK TABLE

| CATEGORY | AMOUNT | TIMES TO PRESS | INSTRUCTIONS |
|---|---|---|---|
| **POPCORN** | 90 g<br>1 package<br>90 - 110 g<br>1 package | Once<br>Twice | Use only one microwave popcorn bag at a time. Be careful when removing and opening the hot bag from the oven. Let the oven cool for at least 5 minutes before using again. |
| **BAKED POTATO** | 1 potato<br>2 potatoes<br>3 potatoes<br>4 potatoes | Once<br>Twice<br>Three times<br>Four times | Pierce each potato several times with a fork. Place them on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again. Use the **More (9)** button when cooking larger potatoes to add additional time. |
| **VEGETABLES** | Fresh vegetables<br>Frozen vegetables | Once<br>Twice | Place 1 to 4 servings of fresh/frozen vegetables in microwave-safe ceramic, glass or plastic dish and add 2-4 Tbsp. water. Cover with lid or vented plastic wrap during cooking and stir before standing. Let oven cool for at least 5 minutes before using again. Use **More (9)** pad when cooking dense vegetables such as carrots or broccoli spears. |
| **PIZZA SLICE** | 1 slice<br>2 slices<br>3 slices | Once<br>Twice<br>Three times | Put 1 to 3 slices of pizza on a microwave-safe plate with wide end of slice toward the outside edge of the plate. Do not let slices overlap. Do not cover. Let oven cool for at least 5 minutes before using again. Use **More (9)** pad to increase reheat time for thick crust pizza. |
| **COOK** | Beverage<br>(Ac-1) | Once | Use mug; do not cover. Place the beverage in the oven. After heating, stir well. Let oven cool for at least 5 minutes before using again.<br>NOTES: • Reheat times based on an 225 ml cup<br>• Beverage heated with the beverage feature may be very hot<br>• Remove container with care<br>Amount: 0.5 cup, 1 cup, 2 cups |
| | Bacon<br>(Ac-2) | Twice | Place 2 paper towels on plate and arrange bacon on towels, do not overlap. Cover with additional paper towel. Remove paper towel immediately after cooking. Let oven cool for at least 5 minutes before using again. Use **More (9)/Less (1)** pads for desired crispness.<br>Amount: 2 to 6 slices |
| | Frozen dinner<br>(Ac-3) | Three times | Remove food from outer wrapping and follow box instructions for covering and standing. Let oven cool for at least 5 minutes before using again.<br>Amount: 250 to 450 g |
| | Frozen breakfast<br>(Ac-4) | Four times | Follow package instructions for covering and standing. Use this button for frozen sandwich, breakfast, entree, etc. Let oven cool for at least 5 minutes before using again.<br>Amount: 120 to 250 g |

# 2. USING YOUR MICROWAVE OVEN (CONT'D)

## 2.8 USING THE AUTO DEFROST BUTTON

The defrost choices are preset in the oven. The defrost cycle provides you with the best defrosting method for frozen foods, because the oven automatically sets the defrosting time according to the entered weight. For added convenience, the auto defrost function beeps to remind you to check or turn over the food during the defrost cycle.

**1.** Press the **Auto Defrost** button.
**2.** Use the number buttons to enter the weight (0.1 to 6.0 lb.).
**3.** Press the **START** button.

NOTE: After pressing the **START** button, the display counts down the defrosting time. The oven will beep twice during the defrost cycle. At this time, open the door and turn the food as needed. Remove any thawed portions, then return the frozen portions to the oven and press the **START** button to resume the defrost cycle. The defrost cycle continues while the oven is beeping and only stops when the door is opened.

### DEFROSTING TIPS

When using auto defrost, the entered weight is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
Use the auto defrost cycle for raw food only. The auto defrost cycle gives best results when the food to be thawed is a maximum of 0°F (-18°C) (taken directly from a true freezer). If food has been stored in a refrigerator-freezer that does not maintain a temperature of 5°F (-15°C) or below, always program a lower food weight (for a shorter defrosting time) to prevent actually cooking the food.
If the food is stored outside the freezer for up to 20 minutes, enter a lower food weight.
The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a thick block.
Separate the pieces as they begin to defrost. Separated pieces defrost more easily.
Shield areas of food with small pieces of foil if they start to become warm.
You can use small pieces of aluminum foil to shield foods such as chicken wings, leg tips, and fish tails, but the foil must not touch the sides of the oven as foil causes arcing, which can damage the oven lining.

### AUTO DEFROSTING TABLE

Follow the instructions below when defrosting different types of food.

| CATEGORY | PROCEDURE | STANDARD AMOUNT |
|---|---|---|
| ROAST BEEF, PORK | Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil. | 2.5 - 6.0 lb. |
| STEAKS, CHOPS, FISH | After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow, flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered for 5 - 10 minutes. | 0.5 - 3.0 lb. |
| GROUND MEAT | After each stage, remove any pieces of food that are nearly defrosted. Let stand covered with foil for 5 - 10 minutes. | 0.5 - 3.0 lb. |
| WHOLE CHICKEN | Remove giblets before defrosting poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30 - 60 minutes in the refrigerator. | 2.5 - 6.0 lb. |
| CHICKEN PIECES | After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10 - 20 minutes. | 0.5 - 3.0 lb. |
| BREAD | Arrange the rolls in a circle on kitchen paper in the middle of the turntable.<br>Turn over halfway through the defrosting time. | 0.1 - 2.0 lb. |

# 2 USING YOUR MICROWAVE OVEN (CONT'D)

## 2.9 USING THE AUTO REHEAT BUTTON

The **Auto Reheat** button provides three preset reheating categories.

**Example: Reheating 3 servings of casserole.**

**1.** Press the **Auto Reheat** button twice.
**2.** Use the number buttons to enter the quantity/servings.
**3.** Press the **START** button.
**4.** When the cook time is over, four beeps will sound and *End* will be displayed.

| CATEGORY | TIMES TO PRESS | DISPLAY |
|---|---|---|
| PLATE OF FOOD | Once | rh-1 |
| CASSEROLE | Twice | rh-2 |
| PASTA | Three times | rh-3 |

### AUTO REHEATING TABLE

| CATEGORY | DIRECTIONS | AMOUNT |
|---|---|---|
| PLATE OF FOOD | Use only pre-cooked, refrigerated foods. Cover the plate with a vented plastic wrap or waxed paper tucked under the plate. If the food is not as hot as you would like after using the reheat function, continue heating using additional time and power.<br>Contents:<br>90-120 g meat, poultry or fish (up to 190 g with bone)<br>1/2 cup starch (potatoes, pasta, rice, etc.)<br>1/2 cup vegetables (about 90-120 g) | 1 serving (1 plate) |
| CASSEROLE | Cover the plate with a lid or vented plastic wrap. If the food is not as hot as you would like after using the reheat function, continue heating using additional time and power. Stir the food once before serving.<br>Contents:<br>90-120 g meat, poultry or fish (up to 190 g with bone)<br>1/2 cup starch (potatoes, pasta, rice, etc.)<br>1/2 cup vegetables (about 90-120 g) | 1 to 4 servings |
| PASTA | | |

NOTE: The "right" temperature of the food varies from person to person. Use the **More (9)/Less (1)** buttons to select your temperature preference.

Allow food to stand 1 to 5 minutes before serving.

# 2. USING YOUR MICROWAVE OVEN (CONT'D)

## 2.10 USING THE SOFTEN/MELT BUTTON

**Soften/Melt** lets you soften or melt 3 categories of food: 1 cup of chocolate chips, 8 oz. (250 g) of cream cheese and 1/4 lb. or 1/2 lb. of butter.

**Example no. 1: To melt chocolate.**

**1.** Press the **Soften/Melt** button once.
**2.** Press the **START** button.
**3.** When the cook time is over, four beeps will sound and *End* will be displayed.

**Example no. 2: To melt butter.**

**1.** Press the **Soften/Melt** button three times.
**2.** Use the number buttons to enter the quantity (no. 1 for 1/4 lb. or no. 2 for 1/2 lb.).
**2.** Press the **START** button.
**3.** When the cook time is over, four beeps will sound and *End* will be displayed.

| CATEGORY | TIMES TO PRESS | DISPLAY |
|---|---|---|
| MELT CHOCOLATE | Once | st-1 |
| SOFTEN CREAM CHEESE | Twice | st-2 |
| MELT BUTTER | Three times | st-3 |

### SOFTEN/MELT CHART TABLE

| ITEM | AMOUNT OR SERVINGS | REMARKS |
|---|---|---|
| MELT CHOCOLATE | 2 squares or 1 cup chips | • Place chocolate chips or square in a microwave-safe dish.<br>• Stir well at half time when the oven beeps, and re-start the oven.<br>• Unless stirred, the chocolate keeps its shape even when heating time is over. |
| SOFTEN CREAM CHEESE | 1 package (8 oz.) (250 g) | • Unwrap cream cheese and place on microwave-safe dish.<br>• Let stand 1-2 minutes. |
| MELT BUTTER | 1 stick (1/4 lb.) | • Remove wrapping and cut butter in half vertically.<br>• Place butter in dish, cover with wax paper.<br>• Stir well after finishing and let stand 1-2 minutes. |
| | 2 sticks (1/2 lb.) | |

## 2.11 MICROWAVE COOKING TIMES & POWER LEVELS

Your oven allows you to set two different cooking stages, each with their own time length and power level. The power level lets you control the heating intensity from Warm (1) through to High (10).

### COOKING AT HIGH POWER LEVELS

**1.** Use the number buttons to enter the cook time.
**2.** Press the **START** button.
**3.** When the cook time is over, four beeps will sound and *End* will be displayed.

NOTE: If you do not enter a power level, the microwave oven cooks at the High Power Level by default.

### COOKING AT LOWER POWER LEVELS

Cooking at high power does not always give you the best results with foods that require slower cooking, such as roasts, baked goods, or custards. Your oven has 9 additional power settings in addition to high.

**1.** Use the number buttons to enter the cook time.
**2.** Press the **Power Level** button.
**3.** Use the number buttons to enter the power level.
**4.** Press the **START** button.
**5.** When the cook time is over, four beeps will sound and *End* will be displayed.

# 2. USING YOUR MICROWAVE OVEN (CONT'D)

## 2.11 Microwave Cooking Times & Power Levels (cont'd)

### Cooking with More than One Cook Cycle

For best results, some recipes call for one power level for a certain length of time, and another power level for another length of time. Your oven can be set to change from one to another automatically.

**1.** Use the number buttons to enter the cook time.
**2.** Press the **Power Level** button.
**3.** Use the number buttons to enter the power level.
**4.** Use the number buttons to enter the second cook time.
**5.** Press the **Power Level** button.
**6.** Use the number buttons to enter the power level.
**7.** Press the **START** button.
**8.** When the cook time is over, four beeps will sound and *End* will be displayed.

### Power Levels

The 10 power levels allow you to choose the best power level for any food you may be cooking. The power levels are listed below with examples of foods and liquids best cooked at each level, and the amount of microwave power being used.

| POWER LEVEL | MICROWAVE OUTPUT | USE |
|---|---|---|
| 10 (High) | 100% | Boiling water.<br>Cooking ground beef.<br>Making candy.<br>Cooking fresh fruit and vegetables.<br>Cooking fish and poultry.<br>Preheating browning dish.<br>Reheating beverages.<br>Bacon slices. |
| 9 | 90% | Reheating meat slices quickly.<br>Sautéing onions, celery, and green pepper. |
| 8 | 80% | Reheating all types of items (Dinner plate, pasta, meat, soup or sauce, etc,).<br>Cooking scrambled eggs. |
| 7 | 70% | Cooking breads and cereal products.<br>Cooking cheese dishes, veal.<br>Cooking cakes, muffins, brownies, cupcakes. |
| 6 | 60% | Cooking pasta. |
| 5 | 50% | Cooking meats, whole poultry.<br>Heating custard.<br>Cooking whole chickens, turkey, spare ribs, rib roasts, sirloin roasts. |
| 4 | 40% | Cooking less tender cuts of meat.<br>Reheating frozen convenience foods. |
| 3 | 30% | Thawing meat, poultry, and seafood.<br>Cooking small quantities of food.<br>Finishing cooking casserole, stew, and some sauces. |
| 2 | 20% | Softening butter and cream cheese.<br>Heating small amounts of food. |
| 1 | 10% | Softening ice cream.<br>Raising yeast dough. |

# 3. COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food without being reflected or absorbed by the dish.

It is important to choose the correct cookware, therefore look for cookware that is marked microwave-safe.

The table below lists various types of cookware and indicates if and how they should be used in a microwave oven.

## Microwave-Safe Utensils

If you are not sure whether an item is microwave-safe or not, you can perform the following simple test:

**1.** Fill 1 cup of a glass measuring cup with water and put it inside your oven next to the item to test.
**2.** Press the **One Minute+** button once to heat them both for one minute at high power.

After the minute, the water should be warm and the item you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not microwave-safe.

| COOKWARE | ✓ AND/OR ✗ | COMMENTS |
|---|---|---|
| **Aluminum Foil** | ✓ ✗ | Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. |
| **Browning Plate** | ✓ | Do not preheat for more than eight minutes. |
| **Ceramic, Porcelain and Stoneware** | ✓ | Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim. |
| **Disposable Polyester Cardboard** | ✓ | Some frozen foods are packaged in these materials. |
| **Fast-Food Packaging** | | |
| Polystyrene cups/containers | ✓ | Can be used to warm food. Overheating may cause the polystyrene to melt. |
| Paper bags or newspaper | ✗ | May catch fire. |
| Recycled paper or metal trims glassware | ✗ | May cause arcing. |
| **Glassware** | | |
| Oven-to-table ware | ✓ | Can be used, unless decorated with a metal trim. |
| Fine glassware | ✓ | Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. |
| Glass jars | ✓ | Regular glass is too thin to be used in a microwave, and can shatter. |
| **Metal** | | |
| Dishes, Utensils | ✗ | May cause arcing or fire. |
| Freezer bag twist ties | ✗ | |
| **Paper** | | |
| Plates, cups, napkins and kitchen paper | ✓ | For short cooking times and warming. Also to absorb excess moisture. |
| Recycled paper | ✗ | Do not use recycled paper towels, which may contain metal and may catch fire or cause arcing. |

# 3. COOKWARE GUIDE (CONT'D)

| COOKWARE | ✓ AND/OR ✗ | COMMENTS |
|---|---|---|
| WAX OR GREASE-PROOF PAPER | ✓ | Can be used to retain moisture and prevent spattering. |
| PLASTIC | | |
| CONTAINERS | ✓ | Can be used if heat-resistant thermoplastic. Some plastics may warp or discolor at high temperatures. Do not use melamine plastic. |
| CLING FILM | ✓ | Can be used to retain moisture. Avoid wrapping the food too tight. Take care when removing the film as hot steam will escape. |
| FREEZER BAGS | ✓✗ | Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. |
| THERMOMETER | ✓ | Use only those marked "Microwave-safe" and follow the directions. Check the temperature in several places. Conventional thermometers can be used once the food has been removed from the oven. |
| STRAW, WICKER AND WOOD | ✓✗ | Use only for short-term heating, as these materials can be flammable. |

✓ : Recommended ✓✗ : Use Caution ✗ : Unsafe

# 4. COOKING GUIDE

## 4.1 MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by the water, fat and sugar content. The microwaves cause the molecules in the food to move rapidly and the rapid movement of these molecules creates friction and the resulting heat cooks the food.

### COOKING MEAT

Place the meat fat-side down on a microwave-safe roasting rack in a microwave-safe dish. Use narrow strips of aluminum foil to shield any bone tips or thin pieces of meat. Check the temperature in several places before letting the meat stand the recommended time.
The following temperatures are removal temperatures. The temperature of the food will rise during standing time.

| FOOD | COOKING TIME/POWER LEVEL | INSTRUCTIONS |
|---|---|---|
| ROAST BEEF (BONELESS) UP TO 4 LB. | **Cooking Time:**<br>10-15 min./lb. for 145°F - Rare<br>12-17 min./lb. for 160°F - Medium<br>14-19 min./lb. for 170°F - Well Done | Place the roast fat-side down on the roasting rack and cover with wax paper. Turn over halfway through the cooking process. Let stand for 10 to 15 minutes. |
| | **Power Level:**<br>High (10) for first 5 minutes, then Medium (5). | |
| PORK (BONELESS OR BONE-IN) UP TO 4 LB. | **Cooking Time:**<br>15-20 min./lb. for 170°F - Well Done | Place the roast fat-side down on the roasting rack and cover with wax paper. Turn over halfway through the cooking process. Let stand for 10 to 15 minutes. |
| | **Power Level:**<br>High (10) for first 5 minutes, then Medium (5). | |

# 4. COOKING GUIDE (CONT'D)

| FOOD | | REMOVE FROM OVEN | AFTER STANDING (10 MIN.)* |
|---|---|---|---|
| BEEF | Rare | 135°F | 145°F |
| | Medium | 150°F | 160°F |
| | Well done | 160°F | 170°F |
| PORK | Medium | 150°F | 160°F |
| | Well done | 160°F | 170°F |
| POULTRY | Dark meat | 170°F | 180°F |
| | Light meat | 160°F | 170°F |

*Expect a 10°F rise in temperature during standing time.

## COOKING POULTRY

Place the poultry on a microwave-safe roasting rack in a microwave-safe dish and cover with wax paper to prevent spattering. Use aluminum foil to shield the bone tips, thin pieces of meat, or areas that are starting to overcook.
Check the temperature in several places before letting the poultry stand the recommended time.

| FOOD | COOKING TIME/POWER LEVEL | INSTRUCTIONS |
|---|---|---|
| WHOLE CHICKEN UP TO 4 LB. | **Cooking Time:** 6-10 min./lb.<br>180°F dark meat<br>170°F light meat | Place the chicken breast-side down on the roasting rack. Cover with wax paper. Turn over half way through cooking. Cook until the juices run clear and the meat near the bone is no longer pink. Let stand for 5-10 minutes. |
| | **Power Level:**<br>Medium High (7). | |
| CHICKEN PIECES UP TO 2 LB. | **Cooking Time:** 6-10 min./lb.<br>180°F dark meat<br>170°F light meat | Place the chicken bone-side down on the dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over halfway through the cooking process. Cook until the juices run clear and the meat near the bone is no longer pink. Let stand for 5-10 minutes. |
| | **Power Level:**<br>Medium High (7). | |

# 4. COOKING GUIDE (CONT'D)

## Cooking Seafood

Place the fish on a microwave-safe roasting rack in a microwave-safe dish. Use a tight cover to steam the fish. A lighter cover of wax paper or paper towel will decrease steaming. Cook the fish until it flakes easily with a fork. Do not overcook fish; check it after the minimum cook time.

| FOOD | COOKING TIME/POWER LEVEL | INSTRUCTIONS |
|---|---|---|
| **Tuna Steaks and Salmon Steaks Up to 1.5 lb.** | **Cooking Time:** 7-11 min./lb.<br>**Power Level:** Medium-High (7). | Arrange the steaks on a roasting rack with the meaty portions towards the outside of the rack. Cover with wax paper. Turn them over when the cooking time is halfway through. Cook until the fish flakes easily with a fork. Let stand for 3-5 minutes. |
| **Fillets Up to 1.5 lb.** | **Cooking Time:** 4-8 min./lb.<br>**Power Level:** Medium-High (7). | Arrange the fillets in a baking dish, tucking any thin pieces under. Cover with wax paper. If the fillets are thicker than 1/2", turn them over when the cook time is halfway. Cook until the fish flakes easily with a fork. Let stand for 2-3 minutes. |
| **Shrimps Up to 1.5 lb.** | **Cooking Time:** 4-6½ min./lb.<br>**Power Level:** Medium-High (7). | Arrange the shrimps in a baking dish without overlapping or layering them. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand for 5 minutes. |

## Cooking Eggs

**⚠WARNING**

**Never cook eggs in their shells and never warm up hard-boiled eggs in their shells as they can explode. Always pierce whole eggs to keep them from bursting.**

## Cooking Vegetables

Vegetables should be washed prior to cooking. Usually no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about 1/4 cup water.

Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.

Whole vegetables, such as potatoes, acorn squash or corn on the cob should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over halfway through the cook time.

Always place vegetables such as asparagus and broccoli with the stem pointing towards the edge of the dish and the tips toward the center.

When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.

Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skins pierced in several spots before cooking to prevent them from bursting. For a more even cooking result, stir or rearrange whole vegetables halfway through the cook time.

Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

# 5. MICROWAVE OVEN CARE

Keeping your microwave oven clean improves its performance, wards off unnecessary repairs and lengthens its life.

## 5.1 Cleaning the Exterior

It's best to clean spills on the outside of your microwave oven as they occur. Use a soft cloth and warm, soapy water. Rinse and dry.

**⚠WARNING**

**Do not get water into the vents. Never use abrasive products or chemical solvents.**

## 5.2 Cleaning the Interior

**⚠WARNING**

**Ensure that the microwave oven has cooled down before cleaning it to avoid injury.**

**CAUTION**

**Remove the turntable from the oven for cleaning it and the oven. To prevent the tray from breaking, handle it with care and do not put it in water immediately after cooking. Wash the tray carefully in warm sudsy water or in the dishwasher.**

Clean the interior surfaces (oven cavity) of your microwave oven periodically to remove any splashes or stains. To remove hardened food articles and remove smells, place 2 cups of water (add lemon juice for extra freshness) in a four-cup measuring glass at High power for 5 minutes or until boiling. Let it stand in the oven for one or two minutes.

## 5.3 Cleaning the Door and Door Seals

Always ensure that the door seals are clean and that the door closes properly. Take particular care when cleaning the door seals to ensure that no particles accumulate and prevent the door from closing correctly. Wash the glass door with very mild soap and water. Be sure to use a soft cloth to avoid scratching.

NOTE: If steam accumulates inside or outside the oven door, wipe with a soft cloth. Steam can accumulate when operating the oven at high humidity and in no way indicates microwave leakage.

## 5.4 Cleaning the Turntable and Roller Ring

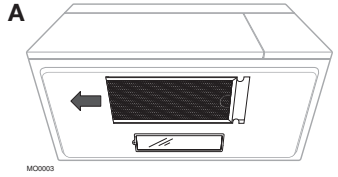
Clean the roller ring periodically and wash the turntable as required. The turntable can safely be washed in your dishwasher.

## 5.5 Cleaning the Grease Filter

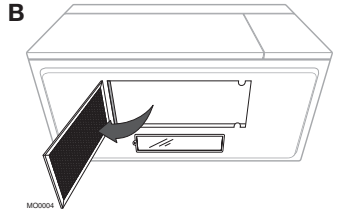
The grease filter should be removed and cleaned at least once a month.

**⚠WARNING**

**To avoid risk of personal injury or property damage, do not operate the microwave oven hood without filter in place.**




**1.** Slide the filter to the left (**A**) using its ring, then pull down to remove (**B**).



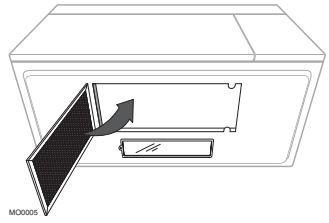
# 5. MICROWAVE OVEN CARE (CONT'D)

**2.** Soak the grease filter in hot water and a mild detergent. Rinse well and shake to dry.

**CAUTION**

**Do not use strong cleaning agents or put the grease filter in the microwave oven. The aluminum will tarnish.**

**3.** To return the filter to its position, slide it into the side slot, then push it upwards and towards the oven center to lock it. Ensure it is well seated in place.




## 5.6 Storing and Repairing your Microwave Oven

If you need to store your microwave oven for a short or extended period of time, choose a dust-free, dry location. Dust and dampness may adversely affect the microwave parts.

**CAUTION**

**Do not repair, replace or service any part of your microwave oven yourself. Allow only a qualified service technician to perform repairs. If the oven is faulty and needs servicing, or you are in doubt about its condition, unplug the oven from the power outlet and contact your nearest service center.**

Do not use the oven if the microwave oven is damaged, in particular when the door or door seals are damaged. This could be a broken hinge, a worn out seal or distorted/bent casing.

Do not remove the oven from its casing.

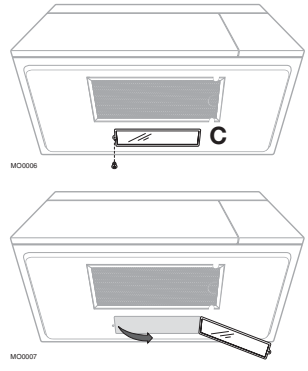
This microwave oven is for home use only and is not intended for commercial use.

## 5.7 Replacing the Cooktop Light

**⚠WARNING**

**In order to prevent the risk of personal injury, allow enough time for the lamp to cool down before removing it.**

**1.** Unplug the oven or turn off the power at the main power supply.
**2.** Open the cover by removing its retaining screw (**C**) and set screw aside.
**3.** Remove the defective bulb and replace with a 40-watt appliance bulb.
**4.** Close the bulb cover and secure with its retaining screw.
**5.** Turn the power back on or plug the power cord back and set the clock.

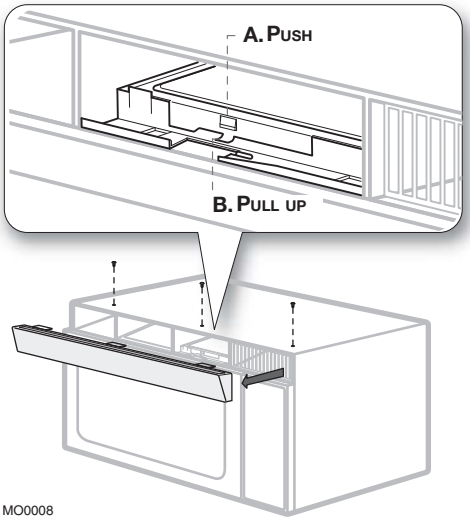


# 5. MICROWAVE OVEN CARE (CONT'D)

## 5.8 Replacing the Oven Light

**⚠ WARNING**

**In order to prevent the risk of personal injury, allow enough time for the lamp to cool down before removing it.**



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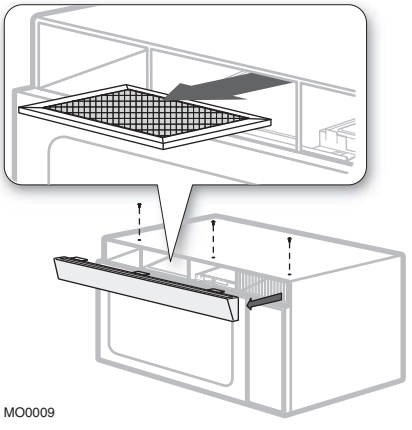
1. Unplug the oven plug or turn off the power at the main power supply.
2. Open the door.
3. Remove the 3 vent cover retaining screws.
4. Slide the vent grille to the left, then pull it straight out.
5. Remove the bulb cover by pushing on the hook (**A**) and pulling up the lever (**B**).
6. Remove the defective bulb and replace with a 40-watt appliance bulb.
7. Reinstall the bulb cover.
8. Reinstall the vent grille with its 3 retaining screws.
9. Turn the power back on or plug the power cord back and set the clock.

## 5.9 Replacing the Charcoal Filter

If your oven is vented to the inside, the charcoal filter should be replaced every 6 to 12 months or more often if necessary.

NOTE: The charcoal filter cannot be cleaned.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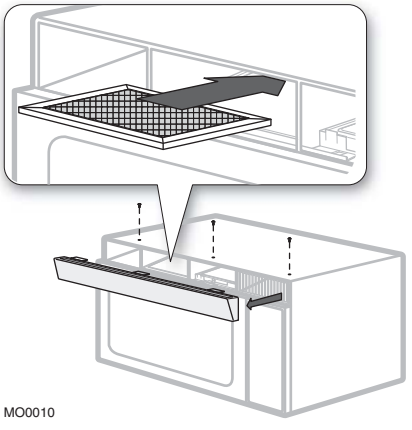
1. Unplug the oven plug or turn off the power at the main power supply.
2. Open the door.
3. Remove the 3 vent grille retaining screws.
4. Slide the vent grille to the left, then pull it straight out.
5. Slide the used filter out.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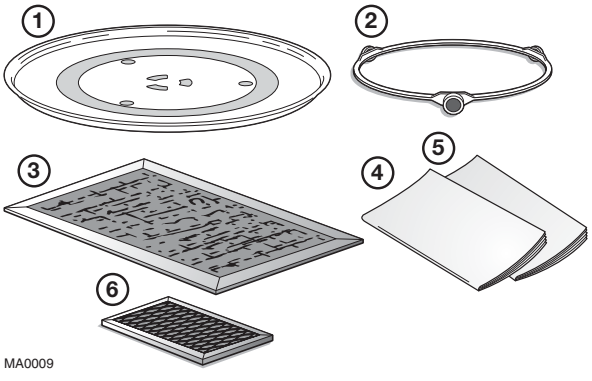
6. Slide a new charcoal filter into place.
7. Reinstall the vent grille with its 3 retaining screws and close the door. Turn the power back on or plug the power cord back and set the clock.

# 6. TROUBLESHOOTING

## Check these Points if your Microwave Oven…

| PROBLEM | SOLUTION |
|---|---|
| **Display is not working.** | Make sure the plug is properly connected to a grounded outlet.<br>If the wall outlet is controlled by a wall switch, make sure the wall switch is turned on.<br>Remove the plug from the outlet, wait ten seconds, and plug it in again.<br>Reset the circuit breaker or replace any blown fuses.<br>Plug a different appliance into the outlet. If the other appliance doesn't work, call a qualified electrician to repair the wall outlet.<br>Plug the oven into a different outlet. |
| **The display is working, but the power won't come on.** | Make sure the door is closed securely.<br>Check if any packaging material or anything else is stuck in the door seal.<br>Check if the door is damaged.<br>Press **Cancel** twice and re-enter all cooking instructions. |
| **Is the power going off before the set time has elapsed?** | If there was a power outage, the time indicator will display: *88:88*.<br>If no power outage occurred, remove the plug from the outlet, wait ten seconds, and plug it in again. Reset the clock and any cooking instructions.<br>Reset the circuit breaker or replace any blown fuses. |
| **Cooks food too slowly.** | Make sure the oven has its own 20-amp circuit line. Operating another appliance on the same circuit can cause a voltage drop. If necessary, move the oven to its own circuit. |
| **Has sparks or arcing.** | Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and the interior oven walls. |
| **The turntable makes noise or becomes stuck.** | Clean the turntable, roller ring and oven floor.<br>Make sure the turntable and roller ring are positioned correctly. |
| **Causes TV or radio interference.** | This is similar to interference caused by other small appliances, such as hair dryers. Move your microwave (or appliance) away from such appliances, such as your TV or radio. |

# 7. REPLACEMENT PARTS

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| No. | PART No. | DESCRIPTION | QTY. |
|---|---|---|---|
| 1 | 08818 | Turntable | 1 |
| 2 | 08819 | Roller guide ring | 1 |
| 3 | 08821 | Grease filter | 1 |
| 4 | 08816 | Installation guide | 1 |
| 5 | 08817 | User guide | 1 |
| 6 | 08820 | Charcoal filter | 1 |

# 8. SPECIFICATIONS

| | |
|---|---|
| **Model numbers** | VJ10430SS or VJ10430WH |
| **Oven Cavity** | 1.6 cu. ft. |
| **Controls** | 10 power levels, including defrost |
| **Timer** | 99 minutes, 99 seconds |
| **Power source** | 120 VAC, 60 Hz |
| **Power consumption** | 1500 Watts |
| **Microwave power output** | 1000 Watts |
| **Oven cavity dimensions** | 19 5/16" (W) x 9 5/8" (H) x 14 3/8" (D) |
| **Outside dimensions** | 29 7/8" (W) x 16 1/2" (H) x 15 1/16" (D) |
| **Shipping dimensions** | 33 3/8" (W) x 19 15/16" (H) x 19 13/32" (D) |
| **Net weight** | Stainless steel: 45.9 lb., White: 44.5 lb. |
| **Gross weight** | Stainless steel: 53.4 lb., White: 52.0 lb. |

# 9. WARRANTY

**VENMAR JAZZ OVER THE RANGE MICROWAVE OVEN**

***1-YEAR LIMITED WARRANTY***

Venmar Ventilation inc. warrants to the original consumer purchaser of its products, that such products will be free from defects in materials or workmanship for a period of one (1) year from date of original purchase. This warranty includes in-home service. THERE ARE NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. VENMAR VENTILATION INC. WILL NOT BE HELD RESPONSIBLE FOR ANY CLAIMS OVER THE ORIGINAL PURCHASE PRICE OF A VENMAR JAZZ OVER THE RANGE MICROWAVE OVEN, NOR HELD RESPONSIBLE FOR SUBSEQUENT DAMAGE OR INCIDENT.

During this one-year period, Venmar Ventilation Inc. will, at its option, repair or replace without charge any product or part which is found to be defective under normal use and service. THIS WARRANTY DOES NOT EXTEND TO ANY LIGHT BULBS, FILTERS, TURNTABLE AND ROLLER GUIDE RING. This warranty does not cover a) normal maintenance and service b) any products or parts which have been subject to misuse, negligence, accident, improper maintenance or repairs made by other than Venmar Ventilation Inc., or c) a faulty installation or installation contrary to recommended installation instructions.

Warranty service is to be completed by an authorized Service Center designated by Venmar Ventilation Inc. Where applicable, in-home service will be made available only in areas where a contracted service provider offers service. If in-home service is not available, the product will be repaired or replaced, at Venmar Ventilation Inc.'s discretion, by the nearest authorized service provider. The unit removal and reinstallation works are under the customer responsibility, and Venmar Ventilation Inc. cannot be charged for them.

The duration of any implied warranty is limited to the 1-year period as specified for the express warranty. Some provinces do not allow limitation on how long an implied warranty lasts, so the above limitation may not apply to you. VENMAR VENTILATION INC.'S OBLIGATION TO REPAIR OR REPLACE AT VENMAR VENTILATION INC. OPTION, SHALL BE THE PURCHASER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS WARRANTY. VENMAR VENTILATION INC. SHALL NOT BE LIABLE FOR INCIDENTAL, CONSEQUENTIAL OR SPECIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH PRODUCT USE OR PERFORMANCE. SOME PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

This warranty gives you specific legal rights and you may also have other rights, which vary from one province to another. This warranty supersedes all prior warranties.

To contact Venmar Ventilation Inc. warranty service call 1-800-567-3855 (in Canada). In order to qualify for a warranty claim, the owner of a Venmar Jazz Over The Range Microwave Oven must have the model and serial number along with a proof of the original purchase date. At the time of requesting service, describe the nature of any defect in the product or part.

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